



2100 P Street NW Washington DC t: 202-833-8899
www.scionrestaurant.com

Lunch Menu

Starters

Soup of the Day	<i>Served with a Brioche Roll</i>	7
Spring Rolls	<i>Two Crispy Spring Rolls Served with Sweet Chili Sauce</i>	4
Fried Pickles	<i>Served with Ranch Dressing</i>	6
Hand Cut Fries	<i>V^{GF} Seasoned with Garlic, Thyme and Cajun Spices</i>	4
Surf and Turf Sliders	<i>Mini Scion Burger and a Mini Crab Cake Slider</i>	8
Ricotta Crostini	<i>V Two Garlic Crostini with Ricotta Cheese, Fresh Basil, and Tomato</i>	7
Carnitas Tostada	<i>GF Crispy Corn Tortilla, Refried Beans, Spicy Carnitas, Red Onions, Melted Cheddar Cheese, Cilantro</i>	6
Shrimp and Chorizo Succotash	<i>GF Chorizo and Grilled Shrimp over Spicy White Bean Succotash</i>	9
Edamame Hummus	<i>V^{GF} Served with Assorted Vegetable Crudite and Brown Rice Crackers</i>	5
Jambalaya Croquettes	<i>V Black Bean Jambalaya, Smoked Mozzarella, Chipotle Sauce</i>	6
Crab Spinach Dip	<i>GF Made with Crab, Spinach and Artichokes. Served with Garlic Crostini</i>	9
Sweet Potato Nachos	<i>V^{GF} Sweet Potato Fries, Pica de Gallo, Jalapenos, Avocado Sauce, Cheese (Add BBQ Pork +4)</i>	9
Mac and Cheese	<i>V Smoky Five Cheese House Recipe (Add Bacon for +1)</i>	7
Bacon Wrapped Shrimp	<i>GF Grilled Shrimp Wrapped in Bacon and Barbecue Glaze</i>	9

Salads

Side 5 | Entrée 9

Add Chicken (Grilled, Crispy or Blackened) for +4 | Grilled Shrimp for +6

Simple Salad	<i>V^{GF} Artisan Lettuce, Tomatoes, Cucumbers, Carrot Strips, Feta, House Balsamic</i>	
Spinach Salad	<i>V^{GF} Baby Spinach, Candied Walnuts, Strawberries, Red Onions, Bleu Cheese, House Balsamic</i>	
Wasabi Caesar Salad	<i>GF Romaine, Wonton Strips, Carrots, Shaved Parmesan, Wasabi Caesar Dressing</i>	
Italian Chopped Salad	<i>V^{GF} Mixed Greens, Chickpeas, Artichokes, Sun Dried Tomatoes, Pistachios, Mozzarella</i>	
Arugula Salad	<i>V^{GF} Arugula, Fennel, Red and Golden Beets, Mandarin Oranges, Almonds, Goat Cheese, Lemon Herb Dressing</i>	

Sandwiches

Served with Fries or Pasta Salad | Substitute a Side Salad or Grilled Broccoli for +2 | Add Bacon or an Egg for +2

Burger of the Day	<i>Served with Fries or Pasta Salad</i>	15
Scion Burger	<i>Ground Wagyu and Sirloin, Smoked Mozzarella, Sautéed Onions, Fried Pickles, Peach Ketchup</i>	12
Lobster Reuben	<i>Lobster Meat, Sauerkraut, Thousand Island, Swiss Cheese, Rye Bread</i>	16
Crab Cake Sandwich	<i>Jumbo Lump Crab Cake, Arugula, Fennel, Scion Sauce, Brioche Bun</i>	16
Chicken Sandwich	<i>Grilled or Crispy Chicken, Swiss, Lettuce, Tomato, Pickles, Chipotle Aioli, Brioche Bun (Add Bacon +2)</i>	11
Pulled Pork Sandwich	<i>BBQ Roasted Pork, Apple Fennel Slaw, Brioche Bun</i>	13
DC Croque Madame	<i>Smoked Ham, Swiss Cheese, Over Easy Egg, Toasted Whited Bread, Side Salad</i>	14
Crispy Coconut Fish	<i>Coconut Cornmeal Crusted Whitefish, Apple Fennel Slaw, Sweet Chili Sauce, Brioche Bun</i>	12
Vermont Panini	<i>Roasted Turkey, Sharp Cheddar, Granny Smith Apples, Maple Dijon Mustard</i>	11
Portabella Caprese Panini ^V	<i>Portabella, Fresh Mozzarella, Balsamic Tomatoes, Basil Pesto (Add Grilled Chicken +4)</i>	11

Entrées

Soup and Salad	<i>Soup of the Day and a ½ Portion of any Salad</i>	10
Soup and Panini	<i>Soup of the Day and a ½ Portion of Portabella Caprese Panini or Vermont Panini</i>	12
Steak Frites ^{GF}	<i>10 oz. Blackened Ribeye Steak and Hand Cut Fries (Available Grilled or Blackened)</i>	26
Pomegranate Fig Glazed Salmon ^{GF}	<i>Pomegranate Balsamic Glazed Salmon, Roasted Potatoes, Asparagus</i>	20
Spicy Yogurt Chicken ^{GF}	<i>Marinated Chicken Breast, Grilled Tomatoes, Grilled Peppers, Yogurt, Sriracha, Pita</i>	16
Duck Ravioli	<i>Braised Duck, Smoked Mozzarella, Leeks, Basil, Marinara Sauce</i>	17
Turkey Bean Stew ^V	<i>Ground Turkey, Chickpeas, Bean Medley, Edamame, Corn, Tomatoes & Goat Cheese over Rice</i>	15
	<i>Make it Vegetarian or Vegan - Ask Your Server</i>	
Lemon Garlic Shrimp Pasta	<i>Spicy Shrimp, Roasted Garlic, Sun Dried Tomatoes, Olive Oil, Parmesan, Lemon, Linguine</i>	21
	<i>Make it Vegetarian or Vegan - Ask Your Server</i>	
Champagne Risotto ^{V/GF}	<i>Roasted Corn, Asparagus, Zucchini, Mushrooms, Parmesan, Over Easy Egg</i>	15

^V = Vegetarian dish ^{GF} = Available Gluten Free Upon Request

An 18% service charge may be added to parties of six (6) or more.

Please note: Choice of rare or undercooked food may increase your risk of foodborne illness.